

Please make sure to read the enclosed Use and Care Guide prior to using your unit.

NINJA
Foodi
NeverDull™
Premium Knife System

Quick Start Guide

Sharpening Guide

Knives arrive sharp. Do not sharpen immediately. To maintain optimal sharpness, follow the sharpening steps below at least every 2 weeks.

SHARPENING STEPS

- 1. Slide lever to bottom of knife block.
- 2. Insert clean Ninja knife into designated sharpening slot until the blade comes to a hard stop.



LARGE HANDLE
Insert into upper sharpening slot
(Chef and Santoku Knives)



SMALL HANDLE
Insert into lower sharpening slot
(Utility, Steak, Paring, and Boning Knives)

- 3. While holding the knife in place, slide lever all the way up and down 10 times. A slight click will be heard when the lever travels all the way to the bottom of the block.

NOTE: Lever must travel full length of block to sharpen, regardless of knife size, as shown here. The upstroke positions the stone sharpening wheel and the downstroke sharpens the knife.



- 4. With lever all the way down, keep hands away from the knife edge and carefully remove the knife.
- 5. Rinse and dry knife thoroughly after sharpening to remove metal shavings. If knife has not been returned to preferred sharpness, repeat steps above.

Sharpener Tips & Tricks

*APPLIES TO SOME MODELS

Frequent sharpening will not damage knives.



ONLY sharpen Ninja branded cutlery.*



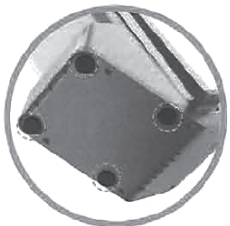
ONLY sharpen clean cutlery.



DO NOT sharpen Shears or serrated Bread Knife.



Before inserting knife for sharpening, slide sharpener lever to the bottom of the knife block. This will help prevent damaging the knife.



Remove all knives before moving the block. The four suction cups on the bottom of the block add sturdiness while sharpening.



Place your left hand lightly on the inserted knife handle while sharpening.

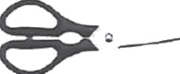


Rinse and dry knife thoroughly after sharpening to remove metal shavings.

*NeverDull In-Block Sharpener designed for Ninja Knives only. Using other branded knives could damage both your sharpener and knives.

NOTE: Accessories may vary depending on the model. The images shown here are for illustrative purposes only and may be subject to change.

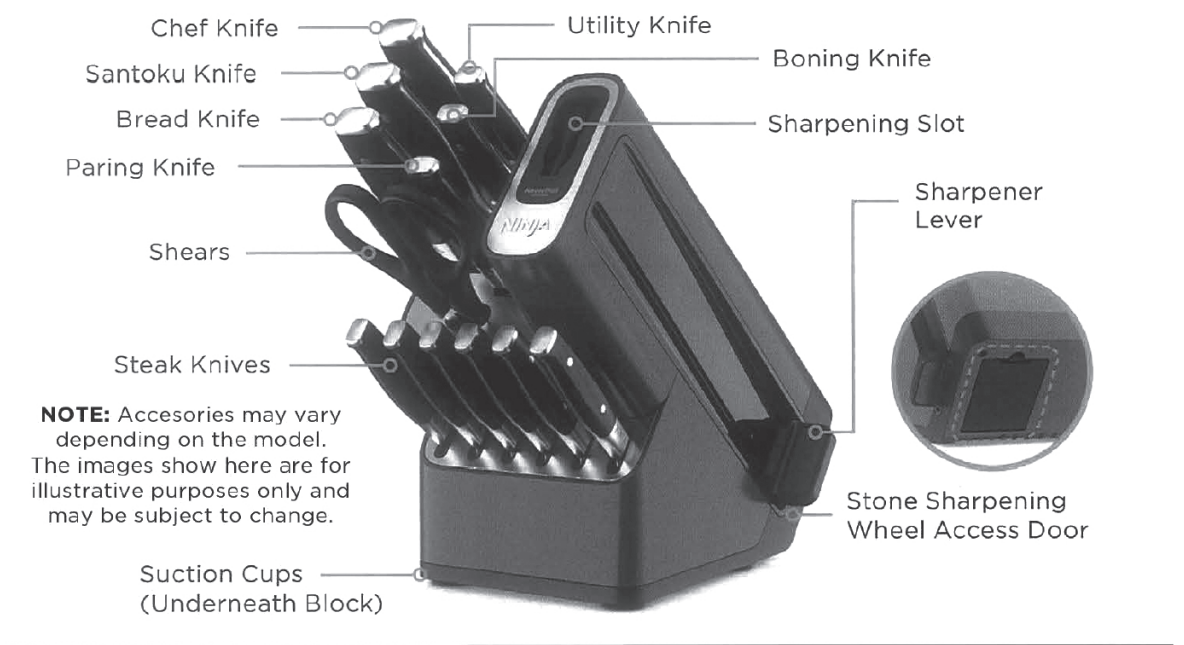
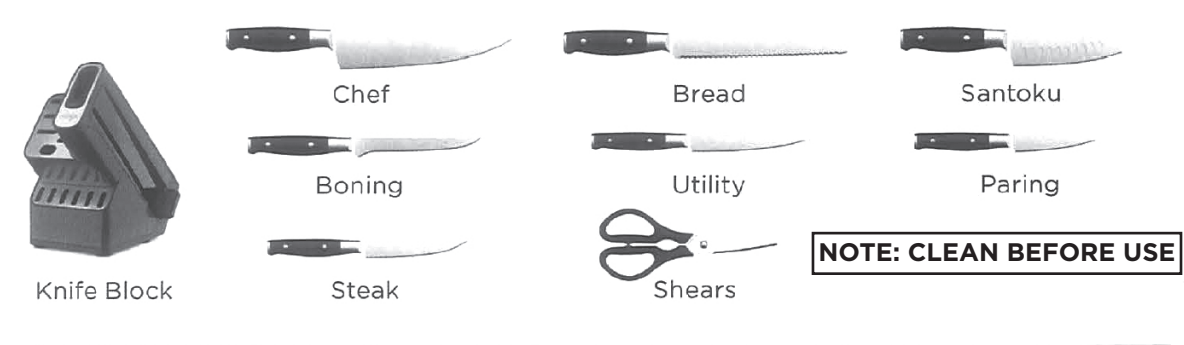
Recommended Knife Usage

 Chef Multipurpose, versatile knife used for slicing, chopping, mincing, and dicing.	 Vegetables	 Fruit	 Protein	 Herbs	 Nuts
 Bread Used for slicing through bread, tomatoes, and citrus fruit.	 Bread	 Tomatoes	 Citrus Fruit		
 Santoku Smaller multipurpose knife used for thinner slicing, dicing, and mincing. Oval Indents along knife blade prevent food from sticking.	 Vegetables	 Fruit	 Protein	 Herbs	 Fish
 Boning Used for filleting fish, cutting meat, and separating meat from the bone.	 Fish	 Meat	 Poultry		
 Utility Used for thinner slicing, trimming, and filleting.	 Vegetables	 Fruit	 Protein		
 Paring Used for cutting, trimming fat, and peeling small vegetables and fruit.	 Small Vegetables	 Small Fruit			
 Steak Used for slicing through cooked protein, mainly steak, chicken, chops, and fish.	 Cooked Protein				
 Shears Used for snipping and cutting.	 Herbs	 Trim Fat			

NOTE: In order to ensure the highest possible standard for refurbished items, all units are thoroughly inspected as part of the process. For this item, water may be used during the refurbishing process and so; you may notice some condensation in the water reservoir. It is recommended to rinse the water reservoir with fresh water prior to its first use.

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What's in the Box



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Cleaning & Care



DO NOT place knives in dishwasher. Dishwashing your knives can decrease the quality of the knife, damage the blade edge, and reduce the stainless steel integrity. The Shears come apart for easy hand washing.



Dry knives thoroughly before storing to prevent watermarks and spotting. **DO NOT** touch sharp edge of knife.



Wipe knife block to clean.



Repeat sharpening steps for each clean knife every 2 weeks.